

JULY 4TH

Starters

Scarlet Tower \$140

Snow crab legs, mussels, clams, oysters, jumbo shrimp, lobster, ceviche, jumbo lump crabmeat with passionfruit shallot mignonette, cocktail sauce, horseradish, lemons

Chilled Snow Crab Legs \$24/40

½ pounds or 1 pound

Jumbo Shrimp Cocktail \$20

Cocktail sauce and lemons

Bowl of Lobster and Shrimp Bisque \$10

Crispy Coconut Shrimp \$18

Golden fried Jumbo Shrimp, kumquat-chili dipping sauce

Spicy Homemade Guacamole \$13

Serrano pepper, avocado, onion, cilantro, corn chips Add Lobster \$8

Judith Point Crispy Calamari \$16

Flash-fried, sweet drop peppers, scallions, lime chipotle aioli

Ceviche de Pescado \$16

Traditional preparation with citrus, onions, cilantro, tomato, and jalapeno peppers, served with avocado

Bistro Clams \$17

Manila clams, steamed in white wine and tossed in an artichoke-dill cream sauce with scallions, diced tomatoes topped with frizzled leeks; served with grilled crostini

Burrata Panzanella \$15

Locally sourced burrata over baby arugula, grilled crostini, and garlic-balsamic-basil vinaigrette

Wedge Salad \$12

Baby Iceberg lettuce, tomato, bacon, chives, bleu-cheese crumbles, shallots-sherry vinaigrette

Entrée Salads

Smoked Tomato Crab Cobb Salad \$23

Mixed greens tossed in smoked tomato vinaigrette topped with heirloom tomatoes, bacon, bleu-cheese crumbles, red onion, hard boiled egg, jumbo lump crab, and avocado

Lobster & Shrimp Salad \$26

Half steamed & grilled Maine lobster, shrimp salad, mixed greens, hearts of palm, tomatoes, mango salsa, scallions, cucumbers, roasted red peppers with mango dressing

Entrée

Maryland Jumbo Crabcakes \$34

Oven roasted crab cakes served with quinoa, spicy avocado salsa, confit tomatoes, kimchi, sriracha aioli finished with sweet drop peppers

Chimichurri Chicken and Shrimp \$30

Oven roasted Amish half chicken with a shrimp skewer basted with garlic and herbs sauce served with coconut rice, sweet plantains, and black bean sauce

Lobster Scampi \$40

Grilled Maine lobster tail, linguine pasta, in a light garlicky citrus sauce with tomato, Parmigiano-Reggiano cheese and micro basil

Sequoia Cioppino \$38

Steamed half Maine lobster, mussels, shrimp, clams, fresh fish in a rich spicy fish and tomato broth with

vegetables, potatoes, and grilled crostini

Jerk Spiced Scottish Salmon \$30

Asparagus, rustic mashed potatoes, mango salsa

Mediterranean Vegetables \$22

Oven roasted Mediterranean vegetables, quinoa, sweet corn, heirloom tomatoes, grilled avocado, agave vinaigrette

All American Fare

Sequoia Angus Burger \$18

8oz Angus beef burger, smoked gouda cheese, lettuce, tomato, red onions on toasted brioche bun, served with French fries

Grilled Wagyu Hotdog \$16

Grilled onions, classic condiments, served with French fries

Fish & Chips \$20

Beer battered North Atlantic Cod, French fries, coleslaw and citrus tartar sauce

Barbeque Baby Back Ribs \$26

Half rack, char-grilled and glazed with rum-chipotle BBQ sauce served with rustic mashed potatoes and coleslaw Add grilled shrimp skewer \$10

Pineapple Habanero Chicken Wings \$15

celery & carrots, blue cheese dressing

Street Fair Corn on the Cob \$10

Covered in Doritos crunch

Sides

Rustic Mashed Potatoes \$8

Fingerling Potatoes \$8

Grilled Asparagus \$8

Coconut Basmati Rice \$6

Sweet Plantains \$8